

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	(4)	(5)	(6)	(7)	(8) Corrective Action(s)	(9) Records	(10) Verification
			What	How	Frequency	Who			
♦ Receiving live shellstock	♦ Pathogens ♦ Natural Toxins ♦ Chemical contaminants	♦ Received from licensed harvester, ♦ Harvested from approved waters in open status, ♦ Properly tagged ♦ Received from certified dealer	♦ Harvest tags ♦ Dealer tags	Visual	Every bag	Supervisor	Refuse shipment if critical limits not met	Harvest/ Receiving log	Weekly record review of receiving log
Dry cooler storage	Pathogen growth	Cooler temperature not to exceed 45° F	Temperature of cooler	Visual check of indicating thermometer	3 times daily when in operation	Supervisor	♦ Adjust cooler temperature ♦ Hold and evaluate product ♦ Discard product if deemed unsafe	Cooler temperature log	♦ Weekly record review of cooler temperature log ♦ Thermometer calibration monthly

Firm Name: _____
Product Description: Oysters, clams & mussels

Firm Address: _____
Method of Storage and Distribution: walk-in cooler, refrigerated truck, retail

Signature: _____
Intended Use and Consumer: Intended to be fully cooked.

Date: _____